

DINNERLY



Feed-A-Crowd Mild Indian Chicken Curry:

Same Meal Price, Double the Portions!



35 minutes



2 Servings

Want more bang for your buck? Serve up double the portions with our new Feed A Crowd recipes. We've used the same amount of meat but added more hearty ingredients like filling carbs and veggies to fill hungry tummies. If you're on a 2-person plan, these recipes make 4 portions; on a 4-person plan, they make 8 portions.

WHAT WE SEND

- 300g jasmine rice
- 2 potatoes
- free-range chicken thigh fillets
- 20g vadouvan curry powder ¹⁷
- 400ml coconut milk
- 20g fried shallots

WHAT YOU NEED

- 2 garlic cloves
- 3 tsp vegetable oil
- 1 tbs soy sauce ⁶

TOOLS

- medium saucepan with lid
- large deep frypan with lid
- slotted spoon

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Soy (6), Sulphites (17). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 625kcal, Fat 26.7g, Carbs 86.5g, Proteins 24.9g



1. Cook rice

Rinse the **rice** until the water runs clear. Put in a medium saucepan with **450ml water**, cover and bring to a simmer over medium heat. Reduce the heat to low and cook for 12 mins or until tender and the water is absorbed. Turn off the heat and stand, covered, for at least 5 mins.



2. Prep ingredients

Meanwhile, peel the **potatoes** and cut into 2cm chunks. Crush or finely chop **2 garlic cloves**. Cut the **chicken** into 2cm chunks.



3. Brown chicken

Heat **3 tsp vegetable oil** in a large deep frypan over medium-high heat. Cook the **chicken**, stirring, for 2-3 mins until browned. Remove from the pan with a slotted spoon. Reduce the heat to medium. Add the **potato** and **garlic** to the pan, season with **salt and pepper** and cook, stirring, for 5 mins or until golden and starting to soften.



4. Simmer curry

Add the **chicken** and **curry powder** to the potato mixture and cook, stirring, for 1 min or until fragrant. Stir in the **coconut milk**, **1 tbs soy sauce** and **125ml (½ cup) water** and bring to the boil. Reduce the heat to medium and cook, covered, for 15 mins or until the potato is tender.



5. Serve up

Remove the pan from the heat. Taste, then season with **salt and pepper**. Divide the **rice** and **curry** among bowls. Scatter over the **fried shallots** and enjoy!



6. Feed A Crowd

Like it herby? If you have some on hand in the crisper drawer or veggie garden, scatter over a handful of coriander or parsley leaves for a burst of freshness.